

ALL DAY MENU

PLEASED TO MEET YOU

01 WHILE YOU WAIT

LINDISFARNE OYSTERS

with shallot vinegar

TWO 7 SIX 13 TWELVE 19

BUY A BOTTLE OF
FIZZ AND GET
SIX OYSTERS FREE
BETWEEN 3PM-7PM

Artisan Bread 3
Flavoured butters 2
Add marrowbone and onions

Marinated Olives 3

03 MAINS

Market Fish

Caught daily and delivered from local suppliers, to give you the freshest local sea food.

Served with braised sea vegetables, new potatoes, pin head caper & tarragon butter. Check with your server for our catch of the day

Herb Fed Chicken 15
Creamed leeks, heritage carrots, horseradish gnocchi

Pan Fried Halibut 24
Heritage potatoes, braised peas, beans, mussel fritters, shrimp cream

Confit Duck 16
Hand rolled pasta, 12 hour caramelised shallots, figs, toasted pistachios

Hake with Herb Dumplings 17
Chorizo, braised beans, sweet tomato broth

Smoked Haddock Risotto 15
Samphire, poached duck egg, mustard butter

Salt Baked Celeriac Steak 13
Jerusalem artichokes, water cress, truffle cream (V)

Smoked Duck Egg 16
Cured beetroot, pear, pickled walnut salad, winter berries (V)
Add wood pigeon 2

05 SANDWICHES

All our sandwiches are made using artisan bread and are served with fries (Served from 12-4pm).

Sirloin of Beef 9
Ale-soaked onions, marrowbone jus

PTMY Gin Cured Salmon 9
Pickled fennel, cucumber, dill crème fraiche

Truffle Whipped Goat's Cheese 8
Marinated beetroots, pickled walnuts (V)

Craft Ale Battered Cod 8
Gem lettuce, artichoke tartare

PTMY Club Sandwich 9
Marinated chicken breast, gem lettuce, air dried tomatoes, dry cured bacon, house mayo, Northumberland nettle cheese

LUNCHTIME DEAL

Your choice of sandwich served with our soup of the day Monday to Friday 12 - 4pm

10

07 SHARING

Carved in front of you by our in house butcher. Please allow 30 minute cooking time.

Rack of Venison 68
Dauphinoise potatoes, buttered winter beans, red wine jus

Marinated Rack of Pork 49
Root mash, braised Granny Smith apple, red cabbage, cider jus

Whole Cornfed Chicken 34
Thrice cooked chips, truffled wild mushrooms, peppercorn sauce

08 SIDES

Thrice Cooked Chips (VE) | Truffle Parmesan Fries | Buttered Winter Veg (V)
Honey Roasted Heritage Carrots (V) | Balsamic Roasted Beetroot (VE)
Root Mash (V) | Truffle Cauliflower Cheese (V) | Garden Salad (VE)

ALL 4

02 STARTERS

Black Truffle Celeriac Soup 6
Hazelnuts, sourdough (V)

Shetland Mussels 8
White wine, herb & dill cream

MAKE IT A MAIN
Served as a double portion with fries, toasted artisan bread 14

Local Foraged Wild Mushrooms 7
On toast, smoked shallots (V)
Add calves liver 3.50

Saveloy Scotch Duck Egg 7
Pease pudding, pickled shallot, English mustard cream

Heritage Marinated Beetroot 7
Pickled walnuts, black truffle honey (VE)
Add wood pigeon 2

PTMY Gin Cured Salmon 9
Pickled lemons, fennel, dill

Local Crab 11
Chicory, radish, sourdough toast

Carpaccio of Beef 12
Pickled chestnut mushrooms, parmesan, truffle cream

04 HOME COMFORTS

PTMY Hand Crafted Pie 14
Root mash, buttered winter greens, jus

ASK FOR TODAY'S FLAVOURS

Market Fish Pie 15
Braised sea vegetables
Caught daily and delivered from local suppliers, to give you the freshest local sea food

Ground Brisket Beef & Marrowbone Burger 13
Thrice cooked chips

Calves Liver 13
Sage, pancetta, mustard mash, ale soaked onions

Craft Ale Battered Cod 14
Thrice cooked chips, minted pea puree, artichoke tartare

Venison Cottage Pie 14
Root mash, braised red cabbage

Seeded Sweet Potato And Heritage Carrot Burger 13
Fries (VE)

Harissa Spiced Winter Root Curry 14
Brown wild rice, shallot, cumin fennel bhaji & yoghurt (VE)
Add monkfish 3

06 STEAKS

Our 32 day dry aged house cuts of beef are from native breeds traditionally reared on local estates in Northumberland & North border farms.

RUMP - 8oz 17

RIBEYE - 10oz 19

FILLET - 8oz 26

All steaks are served with thrice cooked chips and air dried tomatoes

TOPPINGS
Fried duck egg, tiger prawns, ale smoked onions
ALL 2.5 EACH

SAUCES
Marrowbone, red wine, peppercorn, truffle butter (V)
ALL 2 EACH

26oz PORTERHOUSE

To share

Thrice cooked chips, buttered winter greens and your choice of sauce. Carved in front of you by our in house butcher

69

09 DESSERTS

Salted Pecan Sticky Toffee Pudding 7
Homemade ice cream (V)

Chocolate Fondant 7
Hazelnut brittle, ice cream (V)

PTMY Cheesecake 7
Gin, orange marmalade, truffle

Brioche Spiced Pear Bread Pudding 7
Butterscotch sauce (V)

Northumberland Artisan Cheese Board 9
Airdried grapes, black truffle honey, crackers (V)

Dark Chocolate Brownie, 6
Poached winter fruits, vanilla pod ice cream (V)

Homemade Ice Creams and Sorbets 5
(V)

ASK FOR TODAY'S FLAVOURS

LUNCH / THEATRE MENU

PLEASED TO MEET YOU

12-7PM MON-THURS

2 COURSES FOR 13 // 3 COURSES FOR 15

WHILE YOU WAIT

Artisan Bread

flavoured butters
3 supplement

Marinated Olives

3 supplement

Lindisfarne Oysters

2 for 7 6 for 13 12 for 19

STARTERS

Chefs Soup of the Day

Artisan Bread (ve)

Smoked Lamb Ribs

Kale Winter Slaw, Micro Herbs (gf)

Chicken Liver Parfait

Redcurrant Port Jam, Sourdough Toast

Pickled Pears

Chicory, Rocket, Whipped Goats Cheese,
Truffle Walnut Dressing (v)(gf)

MAINS

Pan Seared Chicken Breast

Chicken Livers, Heritage Potatoes, Carrots,
Kale Crisps, Masala Sauce (gf)

Roast Butternut Steak

Heritage Beetroots, Pickled Walnuts,
Water Cress (ve)

Boz Rump Steak

Thrice Cooked Chips, Rocket Salad
*£3 supplement

North Sea Haddock

Poached Hens Egg, Wholegrain Mustard
Root Mash, Northumberland Nettle
Cheese Sauce (gf)

Cauliflower Couscous

Pomegranate, Marinated Fruit
Segments, Kale Pesto, Hazelnut
Dressing (v)(gf)

*Smoked Salmon £3 supplement

DESSERTS

Tonka Bean Panna Cotta

Burnt Orange, Ginger Soil (ve)

Northumberland Cheese Board

Artisan Cheeses, Truffle Honey,
Air Dried Grapes

Smashed Brownie

Blackberry Puree, Homemade Ice Cream (gf)

PTMY Homemade Ice Creams & Sorbets (gf)

Ask Your Server For Todays Flavours

SUNDAY LUNCH MENU

PLEASED TO MEET YOU

2 COURSES FOR 19* // 3 COURSES FOR 23*

01 WHILE YOU WAIT

LINDISFARNE OYSTERS

with shallot vinegar

TWO 7 TWELVE 19

SIX 13

Artisan Bread 3

Flavoured butters
Add marrowbone and onions 2

Marinated Olives 3



02 STARTERS

Black Truffle Celeriac Soup 6*	Heritage Marinated Beetroot 7*
Hazelnuts, sourdough (V)	Pickled walnuts, black truffle honey (VE) Add wood pigeon 2
Shetland Mussels 8	PTMY Gin Cured Salmon 9
White wine, herb & dill cream	Pickled lemons, fennel, dill
Local Foraged Wild Mushrooms 7*	Local Crab 11
On toast, smoked shallots (V) Add calves liver 3.50	Chicory, radish, sourdough toast
Saveloy Scotch Duck Egg 7*	Carpaccio of Beef 12
Pease pudding, pickled shallot, English mustard cream	Pickled chestnut mushrooms, parmesan, truffle cream

03 SUNDAY ROASTS

Roasted "Black Label" Sirloin of Beef 14*	Marinated Rack of Lamb 17
Boned & Rolled Leg of Lamb 14*	Grilled Celeriac Steak (V) 10*
Crane Row Farm Pork Loin 14*	Three Meat Sunday Roast 19
Herb Fed Chicken 13*	choose any three meats from the selection above

04 MAINS

Market Fish	PTMY Hand Crafted Pie 14*
Caught daily and delivered from local suppliers, to give you the freshest local sea food.	Root mash, buttered winter greens, jus
Served with braised sea vegetables, new potatoes, pin head caper & tarragon butter. Check with your server for our catch of the day	ASK FOR TODAYS FLAVOURS
Craft Ale Battered Cod 14*	Harissa Spiced Winter Root Curry 14*
Thrice cooked chips, minted pea puree, artichoke tartare	Brown wild rice, shallot, cumin fennel bhaji (VE) Add monkfish 3

05 SIDES



Thrice Cooked Chips (VE)
Truffle Parmesan Fries
Buttered Winter Veg (V)
Honey Roasted Heritage Carrots (V)
Balsamic Roasted Beetroot (VE)
Root Mash (V)
Truffle Cauliflower Cheese (V)
Garden Salad (VE)
ALL 4

06 DESSERTS

Salted Pecan Sticky Toffee Pudding 7*	Northumberland Artisan Cheese Board 9
Homemade ice cream (V)	Airdried grapes, black truffle honey, crackers (V)
Chocolate Fondant 7	Smashed Brownie 6*
Hazelnut brittle, ice cream (V)	Blackberry puree and homemade ice cream (V)
PTMY Cheesecake 7*	Homemade Ice Creams and Sorbets (V) 5*
Gin, orange marmalade, truffle	ASK FOR TODAYS FLAVOURS
Brioche Spiced Pear Bread Pudding 7*	
Butterscotch sauce (V)	

Please advise your server if you have allergy or dietary requirements

All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.